



Garden Fresh Greens with Orange Vinaigrette

Oranges are important in many countries worldwide and form a significant proportion of the citrus production of China, Spain, Morocco, Turkey, South Africa, United States, Australia, Uruguay and Argentina.

Orange Vinaigrette:

2 oranges

1 Tablespoons orange juice

1-1/2 Tablespoons white balsamic vinegar

1/2 Tablespoons honey

1/2 Tablespoon Dijon mustard

1/4 teaspoon salt or to taste

1/8 teaspoon ground black pepper or to taste

1/4 cup olive oil

Salad:

1-1/2 ounces mixed yellow and red beet leaves
2-1/2 ounces mixed baby salad greens
1 mini cucumber, sliced
1/3 cup cherry tomatoes, halved
6 small broccoli florets
1/3 cup broken walnuts, toasted
1 green onion, chopped
2 radishes, chopped
1 teaspoon orange zest

Prepare the Oranges: Remove the zest from one orange; set aside. Remove 1 Tablespoon juice from orange. Peel both oranges; cut one orange into large round slices. Cut any remaining smaller orange segments into chunks.

Mix the Vinaigrette: In medium bowl, mix orange juice, white balsamic vinegar, honey, mustard, salt, and fresh black pepper. Gradually whisk in the olive oil about 1 tablespoon at a time until creamy and emulsified. If desired, season with additional salt and black pepper. Chill until serving.

Combine Salad Greens: Remove the leaves from beet stems; wash; pat dry with paper towels; tear into bite-size pieces; place in salad bowl; add mixed baby salad greens, sliced cucumbers, tomatoes, broccoli florets, walnuts, green onions, and radishes. Toss in orange chunks.

To Serve: Before serving, toss salad with chilled vinaigrette to coat. Place on serving platter; sprinkle salad with orange zest; top salad with reserved orange slices. Yield: serves 4 to 6

About the Recipe: We love to use the beet leaves from gold and red beets when they are bright green and tender. Any mixture of greens can be used but make sure to combine several different textures and flavors. Sometimes, we even include baby kale or arugula. Add a refreshing crunch with your favorite add-in ingredients like tomatoes, onions, cucumbers, or walnuts. A few broccoli florets add a nice contrast flavor. Serve with fresh orange vinaigrette made from sweet oranges or even blood oranges.